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Article name: Artikelbezeichnung: <small>Technische Beschreibung Seite 4-5 / Technical description on page 4-5</small>					Price.p.p EURO €net	Piece/ Stck.	EURO € Incl. 19% VAT/MwSt.
BrewStar 6000S & LauterStar 6000 l	6000 l	Type model:	2 or 3	Steam	Ask for current price by fax or e-mail:  Type the desired machines here:  		
BrewStar 6000G & LauterStar 6000 l	6000 l	Type model:	2 or 3	GAS			
BrewStar 5000S & LauterStar 5000 l	5000 l	Type model:	2 or 3	Steam			
BrewStar 5000G & LauterStar 5000 l	5000 l	Type model:	2 or 3	GAS			
BrewStar 3000S & LauterStar 3000 l	3000 l	Type model:	2 or 3	Steam			
BrewStar 3000G & LauterStar 3000 l	3000 l	Type model:	2 or 3	GAS			
BrewStar 2000E & LauterStar 2000 l	2000 l	Type model:	1, 2 or 3	90 kW			
BrewStar 2000G & LauterStar 2000 l	2000 l	Type model:	1, 2 or 3	GAS			
BrewStar 1000E & LauterStar 1000 l	1000 l	Type model:	1, 2 or 3	45 kW			
BrewStar 1000G & LauterStar 1000 l	1000 l	Type model:	1, 2 or 3	GAS			
BrewStar 800E & LauterStar 800 l	800 l	Type model:	1, 2 or 3	45 kW			
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BrewStar 650E & LauterStar 650 l	650 l	Type model:	1, 2 or 3	30 kW			
BrewStar 650G & LauterStar 650 l	650 l	Type model:	1, 2 or 3	GAS			
BrewStar 500E & LauterStar 500 l	500 l	Type model:	1, 2 or 3	24 kW			
BrewStar 500G & LauterStar 500 l	500 l	Type model:	1, 2 or 3	GAS			
BrewStar 300E & LauterStar 300 l	300 l	Type model:	1, 2 or 3	18 kW			
BrewStar 300G & LauterStar 300 l	300 l	Type model:	1, 2 or 3	GAS			
BrewStar 200E & LauterStar 200 l	200 l	Type model:	1, 2 or 3	9 kW			
BrewStar 200G & LauterStar 200 l	200 l	Type model:	1, 2 or 3	GAS			
Optional:							
Piping (between the two machines)							
Frame for both machines							
Stairs/stage							

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## Brewplant Brew Star in stainless steel V2A 1,4301 Mash tun, wort boiler, whirlpool

Model 1: Basic model with flat lid (for wet rooms)

Model 2: With conical hood (for dry rooms)

Model 3: With conical hood and copper clad (for dry rooms)

### Technical specifications:

- Double walled with PU-foam insulation (50 mm)
- Heater for thermal process up to 100°C in a closed water pressure system
- Digital process steering
- Mash automatic with 3 programs (5 temperature rests and 5 durations on each program)
- Motor 380 Volt, stirrer (29 s/min)
- Condensate cooler with fan and welded pipes DN20 (down to the bottom)
- CIP spray ball DN25 pipe, welded
- DN 65 butterfly outlet with DN25 pipe
- Vessel mounted on 4 feet or 4 wheels (up to 10 hl)

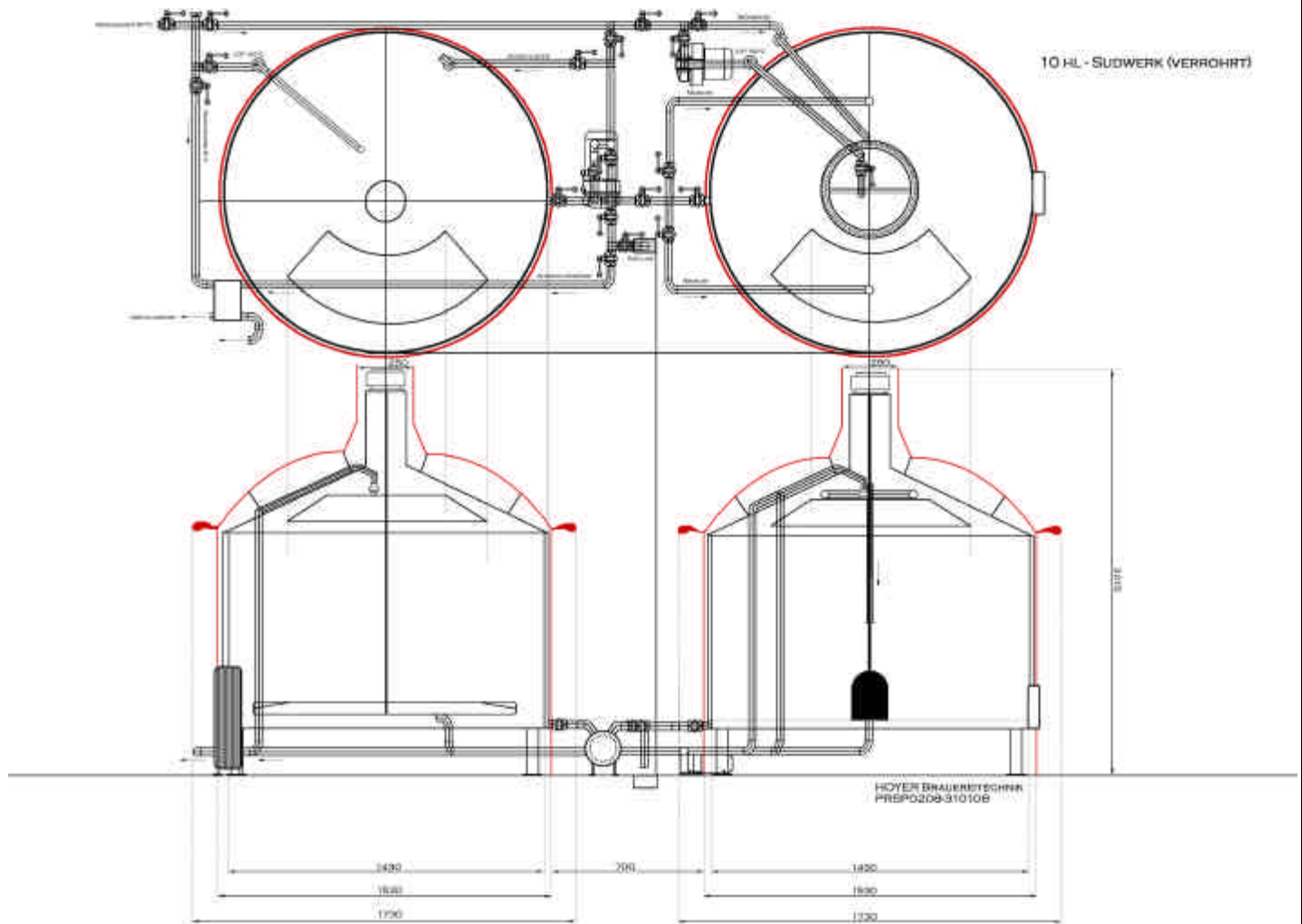


## Lauter tun: Lauter Star in stainless steel V2A 1,4301 (Outside the same view as Brew Star) Lauter tun

- Model 1: Basic model with flat lid (for wet rooms)
- Model 2: With conical hood (for dry rooms)
- Model 3: With conical hood and copper clad (for dry rooms)

### Technical specifications:

- Double walled with PU-foam insulation (50 mm)
- Lauter bottom (300 kg/m<sup>2</sup>)
- Motor 380 Volt, automatic spent grains remover (29 s/min)
- Spent grains door mounted at the side or backside
- Sparger DN25 pipes, welded
- CIP spray ball DN25 pipes, welded
- DN 65 butterfly outlet with DN25 pipe
- Vessel mounted on 4 feet or 4 wheels (up to 10 hl)



Pic. above: Inside view and piping between Brew Star (left vessel, 1000 I) and Lauter Star (right vessel, 1000 I)